

Weekday Lunch Menu



PROLOGUE

Marinated mixed olives (V) (GF) \$8

Kingfish sashimi, shaved apple, fresh Tasmanian wasabi leaf, sesame dressing (GF) \$6 each

Housemade dukkah, roast garlic labneh, sourdough, balsamic reduction, extra virgin olive oil (V) (GFR) \$12

CHAPTER ONE

Grilled haloumi, pomegranate, mint (V) (GF) \$14

Pistachio, lychee & pork hock terrine, miso butter, vincotto (GFR) \$16

Hand-picked spanner crab, koshihikari, garlic chips, sunflower seeds, ponzu mayonnaise (GF) \$22

The Muse Tasting Board – *selection of cured meat, cheese, bread, olives & condiments* (GFR) \$36

CHAPTER TWO

Vegetarian tagine, almond & cranberry couscous (V) (GFR) \$26

Pan-seared Great Southern lamb backstrap, smoked tomato, baba ghanoush, chimichurri (GF) \$32

White miso & honey roasted Black Angus beef sirloin steak, mushroom, teriyaki (GFR) \$34

SIDE NOTES

Green bean & rocket salad, pear, parmesan, flaked almonds (V) (GF)

Cauliflower gratin (V)

Couscous, almonds, cranberries, lemon (V)

Roast baby beetroot, charred pearl onion, chervil, balsamic reduction (V) (GF)

Lunch Special

\$22 includes a glass of house wine, beer or soft drink

Soup of the Day

Polenta slice, goats' cheese, roast tomato, harissa (V) (GF)

Avocado, haloumi, spinach, toasted chickpea, tahini bruschetta (GFR)

Cheddar, Balzanelli prosciutto, tomato chutney, rocket open sourdough sandwich (GFR)

Pasta of the Day

Fish of the Day, steamed greens, lemon butter (GF)

Ploughman's Board, double smoked leg ham, Ashgrove cloth-wrapped aged cheddar, hard-boiled egg, house made pickles, tomato chutney, baguette (VR) (GFR)

V = Vegetarian GF = Gluten free GFR = Gluten free on request

Lunch Monday – Saturday 12pm – 2:30pm | **Dinner** Monday – Saturday from 5pm | Bookings (02) 6178 0024 or online

Please advise your waiter of any dietary requirements. Every effort is made to ensure that those with allergies are properly catered for. Please note that nuts, dairy and gluten are used in the kitchen and as such trace amounts may be present in all dishes.